

RULLY

Rully, located in the Côte Chalonnaise, produces wines which are expressive and pleasant to drink when young. The grapes come from a parcel located to the southwest of the village, above the famous « Les Pucelles » 1^{er} cru. Bordered by forest, this terroir retains plenty of freshness and is one of the last to be harvested in the appellation area.

VINIFICATION AND AGEING

GRAPE VARIETY	Chardonnay
WINEMAKING	The grapes are harvested by hand and then directly pressed. Alcoholic fermentation takes place entirely in stainless steel vat. An ageing that lasts 11 months into French oak barrels, 20% of which are new, without any stirring.

TASTING

EYE	A beautiful golden hue with green tints.
NOSE	Very expressive on the nose, which is both fruity and floral.
MOUTH	Straightforward on entry to the palate and showing tropical fruit on the finish.
PAIRING	Grilled fish and poultry. Hard cheeses such as Comté.
TEMPERATURE	12°C / 13°C
AGEING	Between 3 to 4 years.

